

Good Eats: THE PROM COAST FOOD GUIDE

Looking for a great meal (outside our lovely pubs) these Easter holidays? We've got you! The Prom Coast News' food critic, John Picpus, has put together this handy guide to a few of the region's best restaurants, cafes, bakeries, burger joints and wineries. Bon appetit!

FISH CREEK

Waratah Hills Vineyard

Waratah Hills reopened with new energy under Irene van Tiggelen's leadership last year. The long-established winery's food now matches its excellent wines, with the baked brie being the standout – an extravagant, melt-in-your-mouth dish with honey, roasted grapes, walnuts and dried figs that's worth the drive alone. The newly installed soundproofing makes conversation easier, and Padre coffee is now available for non-drinkers.



20 Cottmans Rd, Fish Creek.
Open Friday 11am – 11pm,
Saturday and Sunday 11am – 5pm.
Open for dinner:
28 March and 10 April.
Bookings essential: (03) 5683 2441.

Pain Perdu

Fish Creek's most exciting new eatery, Pain Perdu bakery/cafe has quickly become a local favourite. Owner Capucine Germain, trained in France, creates delicate madeleines, canelés and tart au citron, plus savoury classics including rabbit, duck and quiche.

Don't miss the Basque cheesecake – it's exceptional. The sporadic pop-up bar La Guinguette features guest chefs and mixologists using local produce from Amber Creek and Flock, Stock and Basil.

9 Falls Road, Fish Creek.
Open Wednesday – Saturday
9am – 4:30pm.



WELSHPOOL and PORT WELSHPOOL

Port Welshpool General Store

RACV named this among Victoria's top fourteen coastal fish and chip shops, and it lives up to the hype. The \$15 Fisherman's Platter delivers perfectly battered fish with crispy coating and juicy flakes, plus calamari that melts in the mouth, potato cake and dim sim. The tartar sauce tastes homemade with whole capers. But the real surprise is the hotdog lineup – the Lewis Dog comes near foot-long, covered in shredded lettuce, cucumber and sauces.



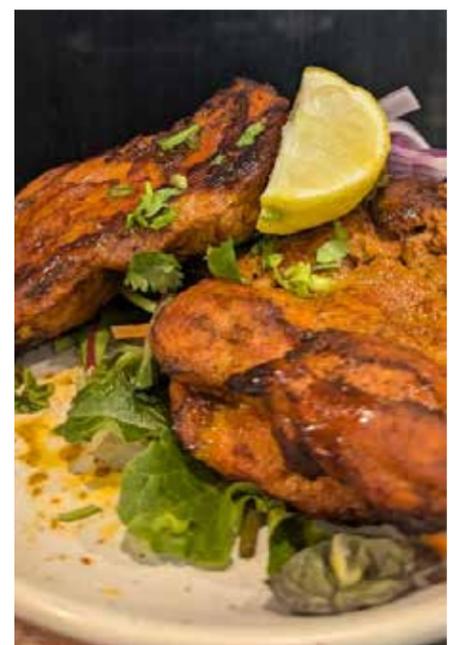
The Lewis Dog at Port Welshpool General Store

93 Lewis St, Port Welshpool.
Open Tuesday – Sunday 9am – 8pm.

Welshpool Eatery

Hidden in the Shell petrol station forecourt, this unexpected gem serves Indian food that tastes significantly more authentic than typical Australian curry houses. The goat vindaloo is the standout – rich, flavourful and spicier than the usual suspects. Locals rave about the butter chicken, kormas and rogan josh too. It's the only Indian option along Corner Inlet outside occasional pub specials, and well worth seeking out.

22-24 Main Street, Welshpool.
Open every day 6am – 8pm.



TOORA

Toora Deli

Toora's new(ish) deli-cafe has become the Prom Coast destination for Italian-style sandwiches that rival Melbourne's best. The mortadella sandwich is bloody delicious – fresh-sliced cold cuts on house-baked pucce bread, a

soft but strong Puglian-style mix of baker's flour and semolina that holds generous fillings perfectly. The cafe itself is a warm, inviting space with communal tables and free wifi – perfect for watching the world go by from the window seats.

The larder stocks pasta, sauces, biscotti (and more) for taking home. Great coffee and fresh-baked pastries provide the perfect finish.

60 Stanley Street, Toora.
Open Wednesday – Sunday 9am – 3pm,



Good Eats: THE PROM COAST FOOD GUIDE

FOSTER

Gurney's Cidery

Foster's beloved cidery has recently elevated its food game with pinsa romana pizzas from new solar ovens. These Roman-style delights use higher quality grains including polenta, spelt, rice and wheat flour, creating light, fluffy, crunchy bases with gorgeous big bubbles. Paired with Gurney's exceptional ciders – try the Methode Traditionelle aged minimum three years – it's a perfect autumn afternoon. The limited edition peach fuzz cider is wedding-season gold.



343 Fish Creek-Foster Road.
Open Thursday – Sunday 12pm – 4pm
(5pm Saturday). Food 12pm – 3pm.

Ando's Bakery

This Foster institution excels at Aussie classics and Southeast Asian surprises. The Banh mi (weekdays only) rivals Melbourne's Vietnamese enclaves with succulent roast pork, crunchy crackle, pickled carrot, fresh cucumber, pate and subtle chilli in perfectly crispy rolls. Owners Lyn and Jamie Chea's Cambodian

and Vietnamese heritage shines through. Award-winning pies include silver-medal Tom Yum and bronze-medal Thai Green Curry. Get in early – banh mi sell out fast.

28 Main Street, Foster. Open
Monday–Friday 6:30am–4:30pm,
Saturday–Sunday 8am–2pm.



Latte Dah

Hidden just off Foster's main street, this mother-daughter operation serves the most soulful Italian food in South Gippsland. Rosa, who arrived from Calabria in the late 1960s, makes everything by heart – no recipes, no compromises. Her lasagne is legendary: meat sauce simmered six hours using imported Italian passata, no onion, no garlic, just meat and tomatoes the way her mother taught her. At \$10 a serving, it's affordable enough to visit multiple times weekly. The arancini balls are equally divine.



Lasagne from Latte Dah

The family are planning a purpose-built container café nearby – watch this space.

3 – 5 Bridge Street, Foster.
Open Mon – Friday 8.30am – 2pm
and Sunday 9am – 2pm.

MEENIYAN

Mahob at Moos

Chef Woody Chet brings Cambodian cuisine to Meeniyán in this café-by-day, fine-dining-by-night venue. The seven-course chef's selection is a culinary journey showcasing Woody's modern interpretation of Cambodian flavours. The freshly shucked oysters with black truffle oil and kempot pepper perfectly balance sweet, spicy, sour and salty in a single bite. The house-cured salmon 'Plea trei' with coconut vodka and pomelo is equally stunning.



89 Whitelaw Street, Meeniyán.
Restaurant open Wednesday–
Saturday 5.30pm–11pm.

Trulli Outdoors

Operating from Meeniyán Square, Trulli Outdoors delivers some of the best woodfire pizza on the Prom Coast. The current standout is the Bresaola – featuring Isola Chianina bresaola with roasted and pickled radicchio, rocket, vinaigrette and creamy stracciatella. It's a perfect balance of peppery greens, tangy pickle and rich cheese. Paired with local wines or Sailors Grave beers, it's the ideal autumn night. Sit under the stars by the roaring campfire, or grab undercover seating when the weather turns. Quick, delicious and family-friendly.

Whitelaw Street,
Meeniyán Square, Meeniyán.
Friday 4pm – late,
Saturday 12pm – late,
Sunday 12 – 4pm



WALKERVILLE

The Walky Kiosk

This unassuming beachside eatery has mastered the perfect burger. The signature 'Walky Burger' with the lot (beetroot and pineapple included) is the star, though the house-made vegetarian patties could convert carnivores. Friday evenings offer front-row Prom views as the sun sets while kids explore nearby rock pools. Bonus points: they sell the Prom Coast News!



3 Loop Rd, Walkerville North.
Currently open Friday 5 – 8pm,
Saturday 8am – 8pm and
Sunday 8am – 4pm.

Note: Opening hours listed were current at time of writing. Please check with venues directly or via social media before visiting, as hours may vary.